DONUM Syrah 2023



Terroir

A Viticultural Paradise

Appelation	Alto Cachapoal
Sub-Region	Rapel Valley
Region	Central Valley
Climate	Mediterranean 340 mm rain per year High diurnal temperature variation
Soil	Former bed of the Cachapoal river, mineral, rocky, sandy



French Traditional Technique

Grapes	Syrah (Shiraz) 100%
Vines	20 to 40 years old vines
Harvest	Hand picked
Fermentation	25 to 28 °C
Aging	14 months in French oak barrels

Tasting Notes

Master Winemaker: Mr Stephane Geneste

Color	Deep red with violet hues
Nose	Highly aromatic, with notes of red fruits (blackberry, raspberry, sarsaparilla, redcurrant, and cassis) and chocolate
Taste	Silky, with good body, highly expressive, and a long finish
For Optimal Enjoyment	Serve at 16–18°C (60–64°F) and decant for 15–20 minutes to fully enhance the bouquet and flavor

